The New CAKEOMA REGD.

RECIPE BOOK

1/6

WELLCOME LIBRARY
pam
QT 235
1950
L35n

INTRODUCTION

In presenting this new 52nd edition of the Cakeoma Recipe Book we have included a whole range of completely new, easy-to-follow recipes, all of which have been specially prepared and written by the cookery experts of Good Housekeeping Institute.

Cakeoma is the original cake and pudding mix and has been the housewives' favourite for over half a century. It has recently been awarded the Good Housekeeping Institute Certificate and Seal of Guarantee, which is an award of merit and can therefore be regarded with confidence as a sign of reliability. Cakeoma contains all the essential dry ingredients, scientifically blended in the exact proportions to make a very wide variety of cakes, puddings, sponges, biscuits, buns, etc.

The recipes include cakes for all occasions: Fruit, Cherry and Madeira cakes, with variations, suitable for the family tea-table; little cakes, buns and scones for tea and coffee parties; sponges, iced cakes and gâteaux. For special occasions there are recipes for a Wedding Cake, Valentine Cake, Yuletide Log, Simnel Cake, and a Strawberry Cake and Tennis Cake suitable for summer parties. Mothers of families will appreciate the novel ideas for children's cakes which, though simple to carry out, cannot fail to delight the youngsters.

Cakeoma is equally successful used in puddings and pastry, and recipes are given for delicious steamed and baked puddings, tarts and flans for both everyday and party meals. A separate section deals with accompanying sauces which can also be made with Cakeoma.

By using Cakeoma and by following the recipes in this book, you will bring variety to your table and you will always be assured of perfect results with a minimum of time and trouble. If you have any baking problems or any interesting ideas, do write to us. We are interested in your comments and offer free advice on all your baking problems.

LATHAM & COMPANY LIMITED, Cookery Dept., Port Causeway, Bromborough, Wirral, Cheshire.

ral Directions on page 46

22501810895
[ca. 1950?]

Cream Baskets

SMALL CAKES, BUNS AND BISCUITS

BUTTERFLY CAKES

3 oz. margarine
1 egg
8 oz. Cakeoma
½–1 teaspoon vanilla essence
1–2 tablespoons milk
Butter cream (see page 24)

Cream the margarine and beat in the egg. Stir in the sieved Cakeoma, vanilla essence and sufficient milk to give a dropping consistency; beat well for about 5 minutes. Half-fill greased patty tins with the mixture and bake in moderately hot oven (400° F.) 15–20 minutes. When cold, cut a shallow wedge from the top of each and cut in half. Pipe butter cream in the cavity, and arrange the " wings " of cake in the cream.

CREAM BASKETS

Sponge cake mixture (8 oz. Cakeoma, etc.—see page 14)
Cream
Angelica
Small crystallised flowers

Bake the sponge mixture in deep patty tins in a moderately hot oven (400° F.) for 15–20 minutes. When cold, cut the top off each cake, and cut this in half. Pipe cream on to each base and replace the cut halves at an angle, to represent the open lids of a basket. Fix a curved piece of angelica as a handle, and place crystallised flowers under the lids.

QUEEN CAKES

3 oz. margarine
1–2 eggs
8 oz. Cakeoma
About 2 tablespoons milk
3 tablespoons currants

Cream the margarine and beat in the eggs. Beat in the sieved Cakeoma and sufficient milk to make a soft dropping consistency. Add the currants and beat well. Place in teaspoonfuls in greased patty tins and bake in a moderately hot oven (400° F.) for 15–20 minutes, until golden-brown and firm to the touch.

MUSHROOM CAKES

Plain cake mixture (8 oz. Cakeoma, etc.—see page 8)
Chocolate butter cream (see page 24)
2 oz. almond icing
1–2 tablespoons chopped nuts

Bake the cake mixture in small patty tins in a moderately hot oven (400° F.) for 15–20 minutes. When cold, level the tops of the cakes, spread with butter cream and mark with a fork to resemble the underside of a mushroom. Add "stalks" made of almond icing dipped in finely chopped nuts.

ROCK CAKES

8 oz. Cakeoma
¼ teaspoon salt
2½ oz. margarine
3 oz. currants
1 egg
1 teaspoon milk to mix (approx.)

Sieve the Cakeoma and salt and rub in the margarine. Add the cleaned currants and beat in the egg and milk. Continue beating for a few minutes. Put on a greased baking tray in rocky heaps and bake in a moderately hot oven (400° F.) for 15–20 minutes.

JAM BUNS

8 oz. Cakeoma
A pinch of salt
2½ oz. margarine
1 egg
Milk, if necessary
1–2 tablespoons jam

Sieve the Cakeoma and salt and rub in the margarine. Mix to a stiff paste with the egg, and milk if necessary, and beat for a few minutes. Roll into small balls, make a small dent in the centre of each and place a little jam in the hole. Bake in a moderately hot oven (400°–450° F.) for about 15–20 minutes.

HONEY BUNS

2 oz. margarine
1–2 tablespoons honey
1 egg
2 oz. chopped dates
8 oz. Cakeoma
1–2 tablespoons milk

Cream the margarine and honey thoroughly. Add the egg slowly

Mushroom Cakes

and beat well. Stir in the dates and sieved Cakeoma, and add sufficient milk to give a soft dropping consistency. Beat well, and half-fill well-greased patty tins with the mixture. Bake in a moderate oven (375° F.) for 15–20 minutes.

SHORTBREAD

8 oz. Cakeoma
A pinch of salt
4 oz. butter or margarine
Chopped nuts, glacé cherries, etc. (optional)

Sieve the Cakeoma and salt, rub in the margarine and knead well. A few chopped walnuts or glacé cherries, etc., can be added to the mixture. Roll out, mark into sections or cut into fancy shapes, and bake in a slow oven (325° F.) for about 20 minutes.

SCONES

2 oz. margarine
3 oz. Cakeoma
6 oz. self-raising flour
½ teaspoon salt
5 tablespoons milk

Rub the margarine into the sieved dry ingredients and stir in sufficient milk to mix to a smooth dough. Knead lightly, divide into two equal pieces and form into round cakes. Place on floured tins and mark each into four sections with a sharp knife. Bake in a hot oven (450° F.) for about 15 minutes.

If desired, add 2–4 tablespoons sultanas, raisins or currants.

AMERICAN DOUGHNUTS

8 oz. Cakeoma
1½ oz. margarine
1 egg
1–2 teaspoons milk
Fat for frying
Caster sugar
Powdered cinnamon (optional)

Sieve the Cakeoma and rub in the margarine. Mix with the egg and milk and beat well to form a smooth dough, turn on to a floured board and knead lightly. Cut into rings with a 2½-inch cutter and cut out the middles with a 1-inch cutter. Fry in smoking hot deep fat until golden—2–3 minutes. Turn on to paper sprinkled with sugar (and if desired with a little cinnamon), coating them completely.

Jam Buns

Honey Buns

PARKIN

$2\frac{1}{2}$ oz. margarine
4 tablespoons treacle or syrup
8 oz. Cakeoma
5 oz. oatmeal or rolled oats
1–2 teaspoons ground ginger
$\frac{1}{2}$ teaspoon salt
$\frac{1}{4}$ teaspoon nutmeg
$\frac{1}{4}$ teaspoon bicarbonate of soda
1–2 tablespoons milk

Melt the margarine in the treacle and pour into the centre of the mixed dry ingredients. Add the milk, beat well, put into a well-greased Yorkshire pudding tin, and bake in a slow oven (325° F.) for about $\frac{3}{4}$–1 hour. Cut into fingers.

GINGER BISCUITS

8 oz. Cakeoma
1–2 teaspoons ground ginger and mixed spice
2 oz. margarine
1 dessertspoon syrup (warmed)
1 tablespoon milk

Sieve the Cakeoma and spices,

Scones

Parkin

rub in the margarine and mix with the syrup and milk. Roll out thinly, cut into shapes and bake on a tin in a slow oven (325° F.) for about 20–30 minutes.

GINGER FINGERS

3 oz. margarine
1½ tablespoons syrup
8 oz. Cakeoma
2 teaspoons ground ginger

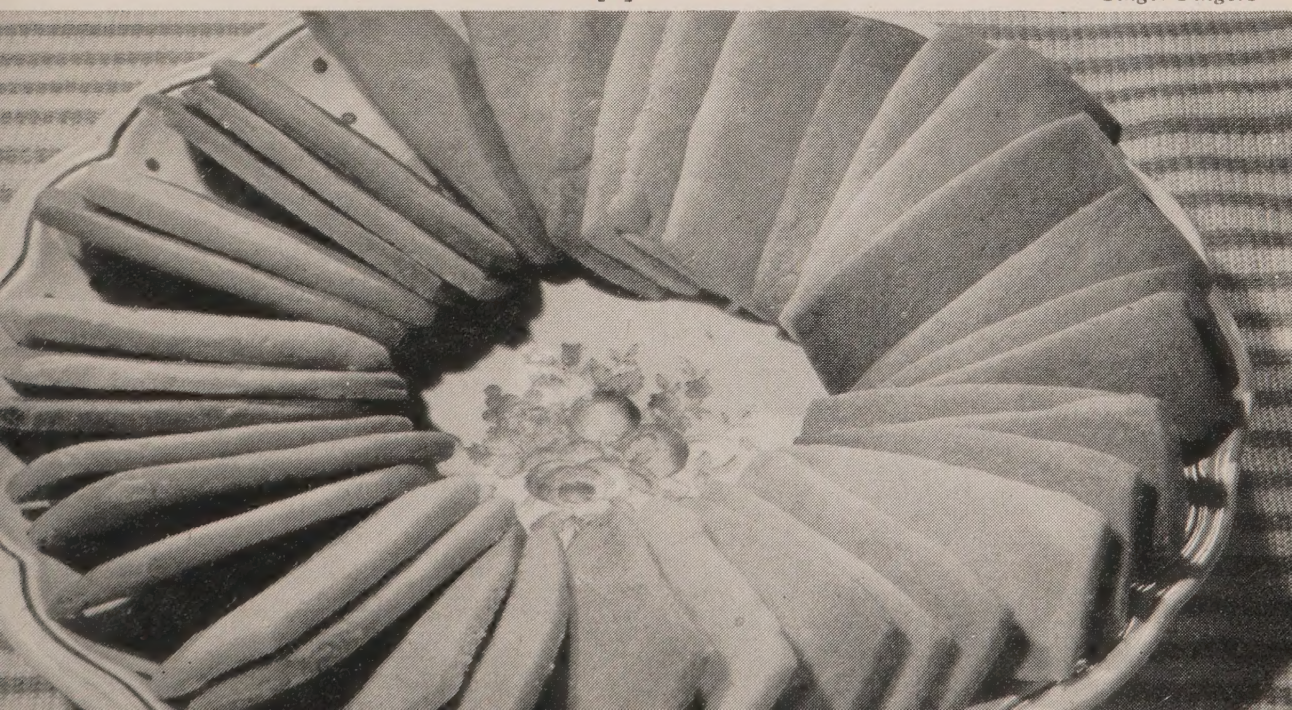
Warm the margarine and syrup, and cream them together. Sieve in the Cakeoma and ginger, mix to a stiff dough and roll out thinly. Cut into fingers about 1 inch by 3 inches and bake in a slow oven (325° F.) for 15–20 minutes.

WINE BISCUITS

8 oz. Cakeoma
4 oz. margarine
1 egg yolk
1 tablespoon sherry

Sieve the Cakeoma, rub in the margarine and mix with the egg

Ginger Fingers



Lemon Cookies

yolk and sherry to a stiff dough. Roll out and cut into shapes. Bake in a moderately hot oven (400° F.) for 10–15 minutes.

HONEY BISCUITS

3 oz. margarine
8 oz. Cakeoma
1 tablespoon honey
About 1 tablespoon milk

Rub the margarine into the sieved Cakeoma, add the honey, and mix to a stiff consistency with the milk. Roll out, and cut into shapes. Bake in a slow oven (325° F.) 25–30 minutes.

LEMON COOKIES

2 oz. margarine
1 egg
8 oz. Cakeoma
A pinch of salt
1 lemon
Lemon caramel or lemon butter filling (see opposite)

Citron Fingers

Chocolate Whirligigs

Cream the margarine and add the egg. Sieve in the Cakeoma and salt and add the lemon juice. Knead and roll out, sprinkling the grated rind over the dough before the final rolling. Prick, cut into various shapes, and bake in a moderate oven (350° F.) for about 15 minutes, until golden-brown.

To make Lemon Caramel, boil 3 oz. sugar and about ¼ pint lemon juice together until it just turns brown. Pour this on the biscuits either before or after baking.

To make Lemon Butter Filling, cream together 3 oz. margarine and 4½ oz. icing sugar, and add lemon juice to flavour. Sandwich the biscuits together with this filling.

CITRON FINGERS

2½ oz. margarine
8 oz. Cakeoma
2 oz. ground almonds
1 tablespoon chopped citron peel
1 tablespoon chopped nuts
1 egg
Apricot jam
3–4 oz. yellow glacé icing
Nuts and citron peel for decoration

Rub the margarine into the sieved Cakeoma and add the almonds, peel and nuts. Mix to a paste with the beaten egg, divide into two, and place in two small square or oblong tins. Prick all over, and bake in a moderate oven (375° F.) for about 30 minutes. When cold, put two together with jam, coat with the icing and decorate with nuts and peel.

CHOCOLATE WHIRLIGIGS

8 oz. Cakeoma
3 oz. margarine
1–2 tablespoons milk
1–2 tablespoons cocoa

Sieve the Cakeoma and rub in the margarine. Divide the mixture in half, and to one half add enough milk to give a stiff dough: leave in a cool place. To the other half add the sieved cocoa, and bind together to give a stiff consistency. Roll both mixtures out on a floured board, then place the chocolate on top of the white and roll up, Swiss roll fashion. Cut into slices about ⅛ inch thick, press together in pairs, to resemble butterfly wings, and bake in a moderately hot oven (400° F.) for about 10 minutes.

Cherry Cake (see Basic Recipe)

LARGE CAKES

PLAIN CAKE—BASIC RECIPE

8 oz. Cakeoma
3 oz. margarine
1–2 eggs
1–3 tablespoons milk

Sieve the Cakeoma and rub in the margarine. Add the egg, with sufficient milk to give a dropping consistency, then beat for about 5 minutes. Put into a prepared 6-inch cake tin and bake in a moderate oven (350° F.) for about 1 hour.

Variations.

Add one of the following ingredients, as required, to basic recipe:

Seed Cake: $\frac{1}{2}$–1 teaspoon caraway seeds.

Lunch Cake: 4 oz. sultanas. (For Rich Lunch Cake, add also 2 oz. chopped mixed candied peel, and scatter blanched almonds over the top of the cake.)

Valencia Cake: 1 oz. blanched sweet almonds and 4 oz. stoned raisins.

Chocolate: 1–2 tablespoons cocoa.

Cherry Cake: 4 oz. halved glacé cherries.

Fig Cake: 6 oz. chopped figs and about 2 tablespoons milk.

Coconut Cake: 2 oz. desiccated coconut.

Orange or Lemon Cake: The grated rind and juice of a medium-sized orange or lemon.

MADEIRA CAKE

8 oz. Cakeoma
$3\frac{1}{2}$ oz. margarine
Grated rind of 1 lemon
1 tablespoon syrup
2 tablespoons milk
2 eggs
Citron peel

Sieve the Cakeoma, rub in the margarine, and add the lemon rind. Warm the syrup in the milk. Beat the eggs, and stir into the dry ingredients, add the milk and beat well. Put into a prepared 7-inch cake tin and bake in a moderate oven (350° F.) for about 1 hour; put a piece of peel on top after the first 20 minutes.

Madeira Cake

GENOA CAKE

8 oz. Cakeoma
5 oz. margarine
1 lb. mixed dried fruit
Grated rind of 1 lemon
2 tablespoons syrup
2 eggs
About 1 tablespoon milk if necessary

Sieve the Cakeoma and rub in the margarine. Add the prepared fruit, lemon rind and syrup, and mix with the beaten egg (and milk if necessary) to a dropping consistency. Beat well for 5 minutes. Bake in a prepared 7-inch cake tin in a moderate oven (350° F.) for about 1½ hours.

NEAPOLITAN CAKE

4 oz. margarine
2 eggs
1 tablespoon syrup
8 oz. Cakeoma
2–3 teaspoons cocoa
½ teaspoon vanilla essence
Cochineal
6–8 oz. glacé icing (optional)

Cream the margarine, beat in the eggs and add the syrup. Stir in the sieved Cakeoma and beat well for a few minutes. Put one third of the mixture into a prepared 7-inch tin. Add the cocoa and vanilla essence to half the remaining mixture and spread this in the cake tin. Now colour the rest of the mixture pink, and place it on top of the chocolate mixture. Bake in a moderate oven (350°–375° F.) about ¾ hour. When cold, ice with pink and chocolate glacé icing, in a "feathered" design.

DRIPPING CAKE

8 oz. Cakeoma
A pinch of salt
½ teaspoon mixed spice
¼ teaspoon grated nutmeg
6 oz. mixed dried fruit
2 oz. dripping
2 tablespoons syrup
2–3 tablespoons milk
1 egg

Sieve the Cakeoma, salt and spices, and add the prepared fruit. Melt the dripping and the syrup in the milk. Beat the egg, mix into the dry ingredients and add the milk, beating hard for about 5 minutes. Bake in a lined 7-inch tin in a moderate oven (350° F.) 1–1½ hours.

Neapolitan Cake

WALNUT CAKE

8 oz. Cakeoma
A pinch of salt
2 oz. chopped walnuts
4 oz. margarine
2 eggs
2 tablespoons syrup
½ teaspoon vanilla essence
Seven-minute icing and nuts

Sieve the Cakeoma and salt and add the walnuts. Cream the margarine, beat in the eggs and stir in the remaining ingredients, then beat well. Put into a prepared cake tin and bake in a moderate oven (360° F.) for about 1–1½ hours. When cold, coat with the icing, and decorate with walnuts.

AUSTRALIAN ALMOND CAKE

6 oz. margarine
2 eggs
1 lb. Cakeoma
¼ teaspoon salt
¾ lb. mixed dried fruit
3 oz. almonds
3 tablespoons milk

Dripping Cake

Australian Almond Cake

Cream the margarine and beat in the eggs. Sieve the Cakeoma and salt and add the prepared fruit and chopped blanched nuts, reserving about ½ oz. whole nuts for the top of the cake. Stir the dry ingredients into the creamed mixture and add sufficient milk to give a soft dropping consistency. Put the mixture into a lined 8-inch cake tin, arrange some halved nuts over the top and bake in a slow oven (325° F.) for about 2½–3 hours.

STRAWBERRY GÂTEAU

8 oz. Cakeoma
3½ oz. margarine
1½ oz. ground almonds
1 egg yolk
1 tablespoon cream
Strawberries (fresh or frozen)
Whipped cream
Sugar

Sieve the Cakeoma and rub in the margarine. Add the almonds and mix to a firm dough with the egg yolk, beaten with the cream.

Walnut Cake

Turn on to a lightly floured board and divide into two portions. Roll each into a round about ½ inch thick and fit into two greased sandwich tins lined with greaseproof paper. Prick all over, and bake in a moderately hot oven (400° F.) for about 30–40 minutes, until firm and lightly coloured. Cool on a rack. Prepare and crush the strawberries, leaving a few whole for decoration. Whip and sweeten the cream. Just before serving, sandwich the shortbreads together with layers of cream and crushed strawberries, and decorate the top with cream and whole strawberries.

PINEAPPLE UPSIDE-DOWN CAKE

3 oz. margarine
4 oz. brown sugar
Slices or chunks of pineapple
Glacé cherries
1–2 eggs
3–4 tablespoons milk
1 tablespoon syrup
8 oz. Cakeoma
½ teaspoon grated nutmeg
1 teaspoon ground cinnamon

Melt half the margarine in a strong cake tin, add the sugar and heat, stirring, until it has dissolved. Make a pattern with the pineapple and cherries over the bottom of the tin. Beat the eggs with the milk, syrup and remaining margarine (melted), and stir into the sieved Cakeoma and spices, adding more milk if necessary to give a soft dropping consistency. Put the mixture on top of the pineapple, and bake in a moderate oven (350° F.) for about 50 minutes.

SWEDISH TEA CAKE

3 oz. margarine
1 egg
8 oz. Cakeoma
About 2 tablespoons milk
2 tablespoons brown sugar
2 tablespoons currants, raisins or chopped prunes

Cream the margarine and beat in the egg. Stir in the sieved Cakeoma, and add sufficient milk to give a dropping consistency. Beat for about 5 minutes. Place in two 6-inch cake tins (well greased), and sprinkle brown sugar and prepared dried fruit on top. Bake

Strawberry Gâteau

in a moderately hot oven (400° F.) for about 20 minutes.

BATTENBERG CAKE

3 oz. margarine
1 egg
8 oz. Cakeoma
1–2 tablespoons milk
1 tablespoon cocoa
8 oz. almond icing
Raspberry jam
Caster sugar

Prepare two oblong tins of equal size. Cream the margarine and beat in the egg. Add the sieved Cakeoma, and a little milk if necessary to give a soft dropping consistency. Put half the mixture into one of the tins. Add the cocoa to the remaining mixture, with a little milk if needed, and put into the second tin. Bake for about 25 minutes in a moderately hot oven (400° F.), then cool on a rack. Prepare the almond icing. Trim the cakes to equal size and cut each in half lengthwise. Spread the sides of the strips with jam (warmed if necessary), and stick together, arranging in alternate colours. Coat the top, bottom and sides with the almond icing, rolled in caster sugar, and trim. Crimp along the top outer edges to make a decorative border, and score across the top with a sharp cake knife.

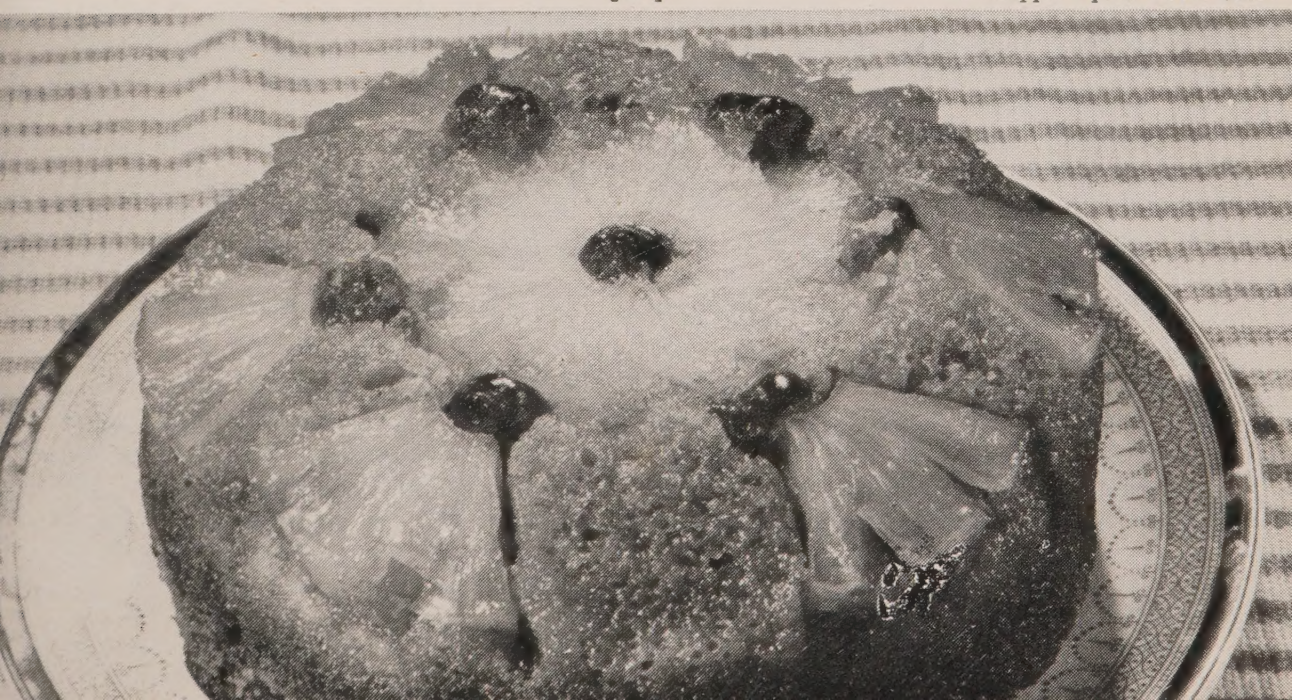
Chocolate Battenberg Cake is an attractive variation of this recipe. Use the same chocolate and white mixtures, but cut each into three strips. Flavour and colour some almond icing by kneading in cocoa or chocolate powder, and roll it out and finish the cake as above.

GINGERBREAD

8 oz. Cakeoma
1 teaspoon ground ginger
1 teaspoon mixed spice
2½ oz. margarine
3 tablespoons syrup
About 4 tablespoons milk

Sieve the Cakeoma, ginger and spice. Melt the margarine and syrup in the milk, pour on to the Cakeoma, and beat for 2–3 minutes. Put into a loaf tin measuring 3½ inches by 7½ inches at the base, and bake in a moderate oven (350° F.) for 35–45 minutes.

Pineapple Upside-down Cake



Orange Sandwich

SPONGES AND SANDWICH CAKES

SPONGE CAKE—BASIC RECIPE

2 eggs
3 oz. sugar
8 oz. Cakeoma
About 2 tablespoons milk

Beat the eggs with the sugar until light and thick; lightly but thoroughly mix in the sieved Cakeoma and the milk. Put into a 7-inch cake tin, and bake in a moderately hot oven (400° F.) for 15–20 minutes.

JAM SANDWICH

2 eggs
3 oz. sugar
8 oz. Cakeoma
About 2 tablespoons milk
Jam
Caster sugar

Beat the eggs with the sugar until light and thick, and lightly but thoroughly mix with the sieved Cakeoma and the milk. Bake in a moderately hot oven (400° F.) for 15–20 minutes. When cool, cut in half and spread with jam, replace the top and dust with caster sugar.

ORANGE SANDWICH

3 oz. margarine
1 egg
8 oz. Cakeoma
A pinch of salt
Grated rind of 1 orange
1 tablespoon orange juice
2–3 tablespoons milk
Orange butter cream
8 oz. orange glacé icing

Cream the margarine and beat in the egg. Sieve the Cakeoma and salt, and fold into the creamed mixture. Add the grated orange rind and the juice with enough milk to give a soft dropping consistency. Beat for about 5 minutes, then bake in a moderate oven (350° F.) for about $\frac{3}{4}$–1 hour. Cut in half, fill with orange butter cream, and ice.

CARAMEL SPONGE CAKE

4 oz. margarine
2 eggs, separated
2 oz. granulated sugar
$\frac{1}{4}$ pint hot milk
8 oz. Cakeoma
Milk, if required
Apricot jam, icing sugar

Caramel Sponge Cake

Nut Crumb Cake

Cream the margarine, and beat in the egg yolks. Make a caramel by heating the sugar in a small pan until light brown, cool slightly, and add the hot milk and stir until the caramel is dissolved. When the caramel mixture is lukewarm, add it gradually to the creamed ingredients. Stir in the sieved Cakeoma and beat well, adding more milk if required. The mixture should be of a soft dropping consistency. Fold in the stiffly beaten egg whites, and put the mixture into two prepared sandwich tins. Bake in a moderate oven (375° F.) for about 30 minutes. Turn out, and when cold fill with apricot jam and sprinkle with icing sugar.

HOT MILK SPONGE CAKE

4 oz. sugar
2 eggs
8 oz. Cakeoma
¼ pint hot milk

Whisk the sugar and the eggs together until very light, fold in the sieved Cakeoma and stir in the hot milk quickly. Beat well and bake at once in a slow oven (325° F.) for about 40 minutes.

NUT CRUMB CAKE

2 oz. margarine
3 tablespoons syrup
1 egg
8 oz. Cakeoma
2–3 tablespoons milk

Nut Topping

2 tablespoons sugar
1 teaspoon ground cinnamon
1½ oz. soft breadcrumbs
2 tablespoons melted margarine
2 tablespoons chopped walnuts

Cream the margarine and syrup and beat in the beaten egg. Stir in the sieved Cakeoma, add sufficient milk to give a soft dropping consistency and beat well for about 5 minutes. Turn into a greased and lined Yorkshire pudding tin, 9 inches by 7 inches. Mix together the ingredients for the topping and sprinkle over the cake. Bake in a moderate oven (350° F.) for about 30 minutes, cut into squares in the tin and remove each square carefully, so that the topping does not crumble. This may also be served hot, if preferred.

SPECIAL OCCASION CAKES

CHRISTMAS CAKE

1 lb. Cakeoma
2 teaspoons mixed spice
7 oz. margarine
1½ lb. mixed fruit and chopped peel
4 eggs
½ teaspoon vanilla essence

Sieve the Cakeoma and spice, rub in the margarine and add the prepared fruit. Beat the eggs and mix well with the Cakeoma mixture. Add the vanilla essence, and beat the mixture for about 5 minutes. Put into a lined 7½- to 8½-inch cake tin and bake in a moderate oven (340° F.) for about 2–3 hours, depending on the size of the tin. Decorate the cake as desired.

Christmas Cake

YULETIDE LOG

Sponge cake mixture (8 oz. Cakeoma, etc.—see page 14)
Chocolate butter cream (3 times quantity given on page 24)
Icing sugar
Cake decorations

Make up the sponge cake mixture, put into a shallow oblong or Swiss roll tin, greased and lined, and bake in a moderately hot oven (425° F.) for 7–9 minutes. When cooked, free the edges with a knife and turn bottom-side upwards on a damp cloth. Roll up, and when cold unroll, spread with chocolate butter icing and roll up again. Coat the outside of the roll with chocolate butter cream and sprinkle with a little icing sugar to resemble snow. Put a small robin and a sprig of holly on top, and trim the ends of the cake at a slanting angle to resemble the end of a log.

NEW YEAR'S CAKE

Madeira cake (8 oz. Cakeoma, etc.—see page 8)
8 oz. almond icing
1 lb. white royal icing or 6 oz. white glacé icing
Silver bells
Red ribbon

Bake the cake in a square tin and when cold coat it with almond icing. Coat with the white icing and allow to dry. In the centre put a bunch of small silver bells, tied with a narrow red ribbon, and tie a piece of ribbon round the side of the cake, finishing with a bow. Using a writing nozzle, pipe "A Happy New Year" across the top.

VALENTINE GÂTEAU

Sponge or chocolate cake (8 oz. Cakeoma, etc.—see pages 14 and 8)
8–10 oz. violet glacé icing
Chocolate and white butter cream (see page 24)

Bake the cake in a heart-shaped tin, or cut a heart-shaped piece out of a slab of sponge or chocolate cake. (As no cutter of this size will be available, the shape can be achieved by cutting round a paper pattern drawn to the required size.) Coat the cake with some glacé icing tinted a pale violet, and allow this to become firm before decorating the top with chocolate butter cream, using a writing nozzle. With chocolate and white butter cream and a fluted nozzle, make a decorative band round the top and bottom of the cake.

SIMNEL CAKE

8 oz. Cakeoma
½ teaspoon ground cinnamon
½ teaspoon grated nutmeg
6 oz. margarine
1 lb. mixed dried fruit and chopped peel
2 tablespoons syrup
3 eggs
10–12 oz. almond icing

Sieve the Cakeoma and spices, rub in the margarine and stir in the prepared fruit. Add the syrup and the beaten eggs and mix well. Beat the mixture for about 5 minutes. Put half in a lined cake tin 7 inches in diameter, smooth the top carefully and cover with a round of almond paste. Add the rest of the mixture and bake in a moderate oven (340° F.) for about 2 hours. When cold, cover the top of the cake with a round of almond paste, and decorate with small balls of paste. Brush with beaten egg, and brown in a hot oven or under the grill. A yellow ribbon may be tied round the cake and a chicken added.

TENNIS CAKE

4 oz. margarine
2 eggs
8 oz. Cakeoma
2 oz. sultanas
2 oz. chopped peel
2 oz. glacé cherries
A little sherry or milk
Apricot jam
4 oz. almond icing
Green and white glacé icing
Pistachio nuts (optional)

Cream the margarine and beat in the eggs. Add the sieved Cakeoma, the prepared sultanas, peel, cherries and enough liquid to mix to a soft dropping consistency. Put the mixture into a rectangular tin and bake in a moderate oven (350° F.) for about 1 hour, or until it feels firm to the touch. When cool, brush the top with sieved warmed jam and cover with a layer of thinly rolled almond icing. Cover with green glacé icing, and decorate with lines of white icing to resemble a tennis court. Finely chopped pistachio nuts may be sprinkled over the icing.

This cake may if preferred be made from a plainer mixture, and the sultanas and chopped peel may be omitted. For younger children, chocolate or jelly figures or animals to represent players may be used.

STRAWBERRY SANDWICH

3 eggs, separated
1 tablespoon hot water
1 tablespoon syrup
8 oz. Cakeoma
1 cup strawberries (about $\frac{1}{4}$ lb.)
1 egg white
$\frac{1}{4}$ pint double cream
$1\frac{1}{2}$ oz. caster sugar

Beat the 3 egg whites stiffly, add one yolk, and beat 3 minutes; add the second and third yolks similarly, then add the water and syrup and beat for 5 minutes. Sieve the Cakeoma, and stir in lightly. Turn the mixture into two prepared sandwich tins and bake in a moderate oven (350° F.) for about 20 minutes. Mash the strawberries with a fork. Beat the egg white till stiff, whisk the cream until quite thick, and fold in the egg white. Add the sugar and the strawberries by degrees. When the cakes are cool, spread one with this filling, and place the other cake on top.

ALL HALLOWE'EN CAKE

Sponge cake mixture (8 oz. Cakeoma, etc.—see page 14)
8 oz. white glacé icing
About 2 oz. chocolate glacé icing
Chocolate cats or red marzipan apples

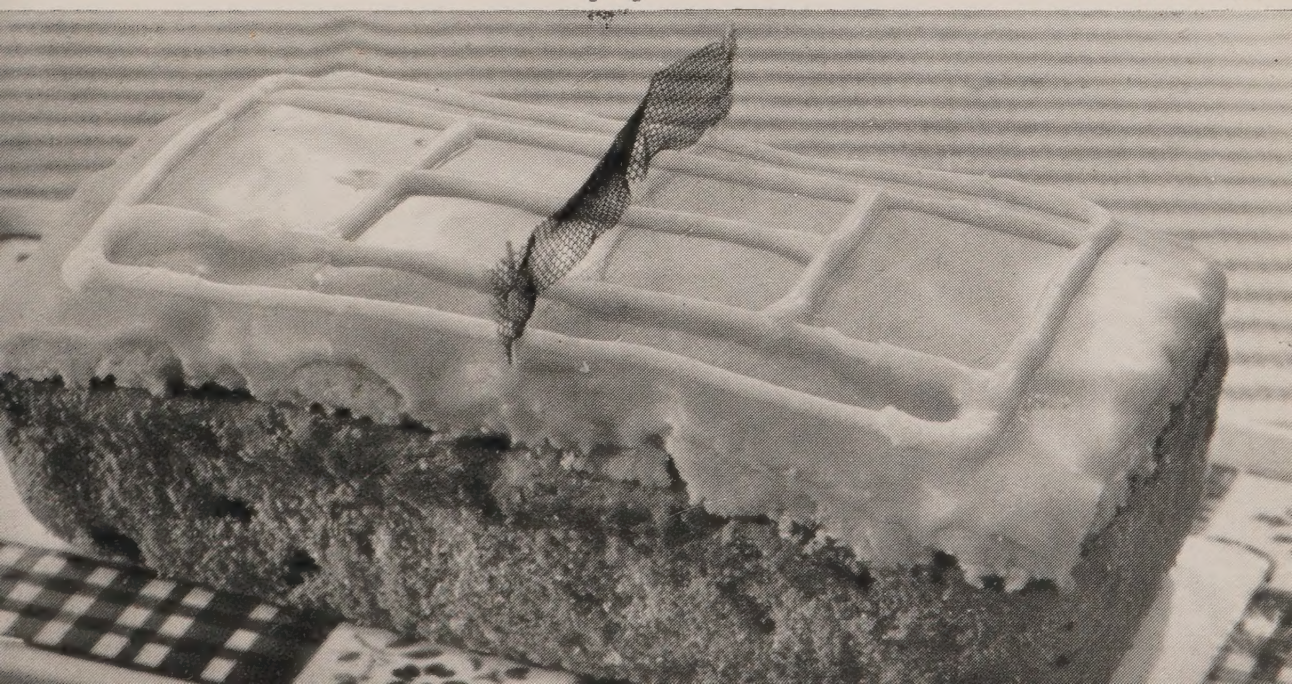
Coat the cake with the white icing, and when this is dry, decorate the top with a witch riding a broomstick, carried out in chocolate icing. Decorate the sides of the cake with chocolate cats or red apples.

WEDDING CAKE

2 lb. Cakeoma
2 teaspoons mixed spice
½ teaspoon ground cinnamon
1 lb. margarine
¾ lb. raisins
¾ lb. currants
1 lb. sultanas
4 oz. glacé cherries
4 oz. mixed peel
4 oz. chopped nuts
4 tablespoons syrup
10 eggs
1–2 tablespoons milk or brandy to mix
2 teaspoons caramel or gravy browning
2 lb. almond icing
3–4 lb. icing sugar for royal icing

Sieve the Cakeoma and spices, and rub in the margarine. Add the prepared fruit and nuts, and mix with the syrup, beaten eggs, milk or brandy and caramel to a fairly soft dropping consistency. *Beat well for* 5–10 *minutes.* Put the mixture into a lined 10-inch cake tin, and tie a double piece of brown paper round the outside. Bake it in a low position in a slow oven (325° F.) for 1 hour, then reduce heat to very slow (275° F.) and bake for 3½–4 hours; cover the top of the cake with a double piece of paper after the first hour of cooking. If preferred, brandy may be poured over the cake when cold; small holes made in the top and bottom of the cake with a darning needle or skewer will help it to penetrate. Leave the cake in the greaseproof paper if it is to be stored. Cover the cake with almond icing, coat it with royal icing and finally decorate it as required.

Tennis Cake



CHILDREN'S PARTY CAKES

SNOWMAN CAKE

Double quantity Plain or Cherry cake (i.e., 1lb. Cakeoma, etc.—see page 8)
About 1 lb. almond icing
Seven-minute icing (double quantity given on page 23) or 1 lb. royal icing
Currants and glacé cherries to decorate

Bake most of the cake mixture in a heat-resisting basin, and cook a very small quantity of it in a $\frac{1}{4}$-pint cup-shaped mould. Coat the cakes with almond icing, and join the smaller on to the larger, to form the head. Coat the cake with seven-minute icing or roughened-up royal icing, and when this is dry put on a cardboard hat and add currant eyes and a glacé cherry nose. A ribbon scarf and a pipe made from a twig (or a sugar cigarette) may also be included.

Small individual Snowman Cakes may be made in the same way; use small $\frac{1}{4}$-pint moulds for the body and a piece of cake or almond icing for the head. Finish as above.

CHILDREN'S BIRTHDAY CAKE

7 oz. margarine
2 eggs
2 tablespoons syrup
1 lb. Cakeoma
About 5 tablespoons milk
$1\frac{1}{2}$ tablespoons cocoa
Butter cream (as page 24, but double quantities)
6 oz. glacé icing

Grease and line three sandwich tins. Cream the margarine and beat in the eggs. Add the syrup and sieved Cakeoma, and enough milk to give a soft dropping consistency. Beat well, then put two-thirds of the mixture into two of the tins. Add the cocoa and a little extra milk to the rest of the mixture, and put it into the remaining tin. Bake cakes in a moderate oven (375° F.) for about 20 minutes. Sandwich the cakes together with butter cream, and pour glacé icing over the top. Decorate with candles and sugar-coated chocolate beans, and pipe the child's name or a greeting in the centre.

Children's Birthday Cake [20] OPPOSITE: *Snowman Cak*

CHOCOLATE SWIRL CAKE

2 oz. margarine
3 tablespoons syrup
2 egg yolks
8 oz. Cakeoma
¼ teaspoon salt
3 tablespoons cream or top of the milk
About 2 tablespoons milk
1 tablespoon cocoa
Seven-minute icing (opposite)

Cream the margarine and syrup and beat in the egg yolks one at a time. Add the sieved Cakeoma and salt, alternately with the cream and enough milk to give a soft dropping consistency. Sieve cocoa into one-third of the mixture, and partially mix it with the remainder, using a swirling action. Bake in a 7-inch cake tin in a moderate oven (350° F.) for about 25–30 minutes. When cold, coat with seven-minute icing.

ALPHABET BRICKS

Sponge or plain cake, 2 inches thick (1 lb. Cakeoma, etc.)
About 12 oz. various glacé icings
Butter cream

Bake the cake in a square or Yorkshire Pudding tin and when it is cold cut into 2-inch cubes and coat them with pastel-coloured and chocolate glacé icings. Allow the bricks to dry, and then, using coloured butter cream, outline the edges and pipe letters on the sides.

Chocolate Swirl Cake

CAKE ICINGS AND FILLINGS

There are several time-honoured recipes for icings and fillings, without which no recipe book would be complete. These include glacé and butter (or Vienna) icing, almond paste, and, for special-occasion cakes, royal icing. Many novel types have crept in from the United States, including the seven-minute icing, as given here. Among the simpler types of decorating, there is that achieved by dusting icing sugar over a paper d'oyley or a cut-out stencil.

GLACÉ ICING

8 oz. icing sugar
About 2 tablespoons warm water, fruit juice, coffee, sherry, etc.
Flavouring and colouring

Crush and sieve the icing sugar, add the warm liquid and beat thoroughly. When ready for use, it should coat the back of a spoon. If it is too stiff, stand the basin in hot water, but remember that overheating will cause the icing to be dull.

Colourings are best added by dipping a skewer into the bottle and shaking this over the icing. Flavourings should be poured into a teaspoon and added a small amount at a time.

Stand the cake on a wire tray over a plate or on an enamel or plastic-topped table, and pour the icing over the top only, or the top and sides; excess icing can be scraped up and re-used. Small cakes are best held on a palette knife, or dipped into the icing.

Chocolate icing can be made by adding about 5 tablespoons cocoa mixed with a little water, or 1½–2 oz. chocolate melted in a very little water over hot water.

ROYAL ICING

1 lb. icing sugar
Laundry blue
1–2 teaspoons lemon juice
2 egg whites

Roll and sieve the icing sugar, add a very small drop of laundry blue, the lemon juice and the egg whites, slightly whipped. Beat well until smooth and glossy—the consistency should be stiff enough to permit a spoon to stand upright in it. Cover with a damp cloth during use, to prevent drying out.

SEVEN-MINUTE ICING

1 egg white
4 oz. caster sugar
1½ tablespoons water
1 dessertspoon syrup
¼ teaspoon salt
½ teaspoon vanilla essence

Boil all the ingredients over hot water, beating with a rotary beater until the mixture holds a peak (about 7 minutes). Gradually cool while beating, till peaks are stiff.

Note: Sufficient icing may be obtained to ice two cakes by using 1 egg white and double quantities of the other ingredients, but it will be less stiff.

ALMOND PASTE

8 oz. ground almonds
4 oz. icing sugar
4 oz. caster sugar
2 eggs
2 teaspoons lemon juice
½ teaspoon almond essence

Mix the ground almonds and sugars with the beaten eggs (the whites or yolks only can be used) and mix in the flavourings. Knead thoroughly by hand. The addition

Blondin Tart

of 1–2 tablespoons brandy improves the keeping quality of the paste.

ORANGE FROSTING

2 tablespoons orange juice
1 teaspoon lemon juice
1 tablespoon orange rind
1 egg yolk
About ½ lb. icing sugar

Mix the orange juice, lemon juice and grated rind, and allow to stand for 10 minutes. Strain the mixture into the egg yolk, and slowly add the sugar, beating until all is added and the frosting is of the right consistency to spread.

QUICK CARAMEL FROSTING

1 oz. margarine
4 oz. granulated sugar
2 tablespoons milk
8 oz. icing sugar

Melt the margarine, add the sugar and dissolve it, then boil over a low heat until it turns a light brown, stirring continually. Add the milk and continue stirring. Cool slightly, and beat in the icing sugar until the frosting is of the right consistency to coat the back of a spoon.

BUTTER CREAM

2 oz. unsalted butter or margarine
3 oz. sieved icing sugar
Flavouring and colouring

Cream the butter and sugar until white and soft, and add the flavouring and colouring. For chocolate butter cream, add cocoa or chocolate.

BANANA FILLING

1 banana
1 tablespoon raspberry jam
1–2 tablespoons caster sugar
1 teaspoon lemon juice

Sieve the banana and the jam, and whisk with the sugar and juice.

ORANGE FILLING

3 oz. cake-crumbs
1 oz. margarine
Grated rind of 2 oranges
Juice of 1 orange
3 oz. sugar
1 egg yolk

Heat all the ingredients except the egg yolk in a saucepan for about 5 minutes, stirring all the time. Cool slightly, add the egg yolk, and stir over a low heat. Use when cool.

Tamesis Nut Tart

PASTRY

SHORTCRUST PASTRY

6 oz. margarine
8 oz. Cakeoma
8 oz. self-raising flour
About 3 tablespoons water to mix

Rub the margarine into the sieved Cakeoma and flour, and mix to a stiff paste with the water. Knead lightly and roll out. Use as required, and bake in a moderately hot oven (400° F.) for about 10–15 minutes.

BLONDIN TART

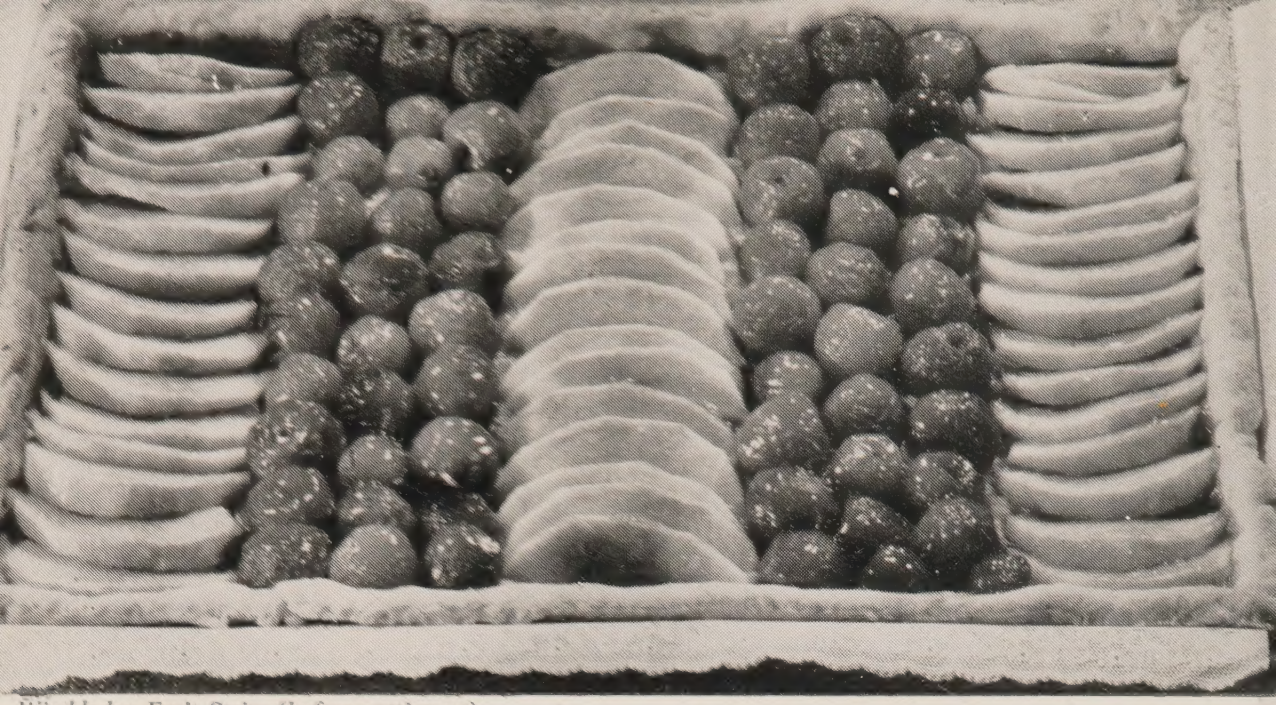
4–6 oz. Cakeoma shortcrust pastry (2–3 oz. Cakeoma, etc.)
2–3 tablespoons jam
3 oz. margarine
1–2 eggs
8 oz. Cakeoma
About 2 tablespoons milk
1 tablespoon currants
Sieved icing sugar, or 6 oz. glacé icing

Line a shallow baking tin or plate with the pastry and spread the bottom with jam. Cream the margarine and beat in the eggs, then beat in the sieved Cakeoma and add sufficient milk to give a soft dropping consistency. Add the currants and beat well. Put this filling into the pastry shell and bake the tart in a moderate oven (375° F.) for about 30 minutes. Decorate with sugar or icing.

TAMESIS NUT TART

8 oz. Cakeoma shortcrust pastry (4 oz. Cakeoma, etc.)
2–3 tablespoons golden syrup
1½ oz. sugar
1 egg
½ oz. margarine
1 teaspoon vanilla essence
2 oz. mixed nuts, coarsely chopped

Line a 9-inch fireproof plate with the pastry. Boil the syrup and sugar together for a few minutes, cool slightly, then pour slowly over the beaten egg, stirring well. Add the margarine, vanilla essence and nuts, pour into the pastry, and bake in a moderate oven (375° F.) for about 15 minutes, until cooked.



Wimbledon Fruit Strips (before cutting up)

WIMBLEDON FRUIT STRIPS

1 lb. Cakeoma shortcrust pastry
2–3 medium-sized cooking apples
1 tin of cherries
3–4 tablespoons water
2–3 tablespoons red-currant jelly

Line a shallow 7 inch by 11 inch baking tin with the pastry, extending it up the sides to make a ¾-inch rim. Arrange slices of apple and whole cherries in even rows on the pastry, sprinkle with the water, and bake in a moderately hot oven (400° F.) for about 10 minutes. Spread the jelly over the fruit, and return the pastry to the oven for a few minutes. Cool, and cut up.

HONEY BEAR TART

4–6 oz. Cakeoma shortcrust pastry (2–3 oz. Cakeoma, etc.)
3–4 tablespoons honey
1 medium-sized apple, finely chopped
2–3 tablespoons breadcrumbs

Line a plate or shallow baking tin with the pastry. Melt the honey, mix with the apple and breadcrumbs and spread the mixture evenly on the pastry. Bake in a moderately hot oven (400° F.) for about 15–20 minutes.

BUTTERSCOTCH MERINGUE PIE

8 oz. Cakeoma shortcrust pastry (4 oz. Cakeoma, etc.)
1 oz. margarine
2 oz. sugar
½ pint milk
4 tablespoons Cakeoma
2 eggs
3 oz. caster sugar

Make the pastry as directed on page 25, line a pie plate with it and then bake it in a moderate oven (375° F.) about 10 minutes. Melt the margarine in a pan, add the sugar, dissolve, and heat till golden. Add milk and bring to the boil, to dissolve the caramel. Blend the Cakeoma with a little extra milk, add to the caramel and cook for 2–3 minutes; cool slightly and beat in the egg yolks, then pour into the pastry case. Whisk egg whites till stiff and fold in caster sugar. Pile on the butterscotch and bake in slow oven (320° F.) about ½ hour, till lightly browned. Serve cold.

Jam Pudding (see Basic Recipes)

EVERYDAY PUDDING RECIPES

PLAIN SUET PUDDING BASIC RECIPE

8 oz. Cakeoma
A pinch of salt
3 oz. suet
1 egg
5–6 tablespoons milk

Sieve the Cakeoma and salt and mix with the suet. Add the beaten egg and sufficient milk to give a stiff consistency, and beat well. Steam or boil for 2–2½ hours, or else bake it in a moderate oven (375° F.) for about ¾ hour.

Variations.

Add one of the following ingredients to the basic recipe:

Jam, Marmalade or Syrup: 2 tablespoons jam, marmalade or syrup, added with the egg.

Fruit: 4 oz. sultanas or currants.

Ginger: 2 teaspoons ground ginger

Chocolate: 1–2 oz. cocoa powder (3–6 tablespoons).

Fresh Fruit: 1 lb. rhubarb or other fruit.

RICHER SUET PUDDING BASIC RECIPE

8 oz. Cakeoma
4 oz. suet
2 eggs
1–2 tablespoons milk

Sieve the Cakeoma, add the suet and mix with the beaten eggs and sufficient milk to give a stiff consistency. Beat well, and steam for about 2 hours, or bake in a moderate oven (375° F.) for about 45 minutes.

Variations.

Add one of the following ingredients:

Jam, Marmalade or Syrup: 2 tablespoons jam, marmalade or syrup, added with the eggs.

Fruit: 4 oz. sultanas or currants.

Ginger: 2 teaspoons ground ginger.

Chocolate: 1–2 oz. cocoa powder (3–6 tablespoons).

Fresh Fruit: 1 lb. rhubarb or other fruit. (Prepare as required, cutting up and stoning plums, etc.)

Scotch Pudding

JAM ROLY-POLY

4 oz. Cakeoma
4 oz. self-raising flour
3 oz. suet
4–5 tablespoons milk
2–3 tablespoons jam

Mix the Cakeoma, flour and suet with sufficient milk to give a fairly stiff dough. Roll out $\frac{1}{4}$ inch thick, and spread with jam. Damp the edges, roll up, pressing the sides and ends together to keep the jam in, and bake on a greased baking tray in a moderately hot oven (400° F.) for 20–30 minutes.

RUBBED-IN PUDDING MIXTURE BASIC RECIPE

8 oz. Cakeoma
2 oz. margarine
1 egg
About 5 tablespoons milk

Sieve the Cakeoma and rub in the margarine, and mix with the beaten egg and milk to a soft dropping consistency, beating well. Steam for about $1\frac{1}{2}$ hours.

Variations.

Add one of the following:

Jam, Marmalade or Syrup: 2 tablespoons jam, marmalade or syrup, added with the egg.

Fruit: 4 oz. sultanas or currants.

Ginger: 2 teaspoons ground ginger.

Chocolate: 1–2 oz. cocoa powder.

Coconut: 4 oz. desiccated coconut.

RICHER " RUBBED-IN " PUDDING MIXTURE—BASIC RECIPE

8 oz. Cakeoma
3 oz. margarine
2 eggs
1–2 tablespoons milk

Sieve the Cakeoma, rub in the margarine, and mix with the beaten eggs and sufficient milk to give a soft dropping consistency. Beat well, and steam for about $1\frac{1}{2}$ hours.

Variations.

Add one of the following:

Jam, Marmalade or Syrup: 2 tablespoons jam, marmalade or syrup, added with the egg.

Fruit: 4 oz. sultanas or currants.

Ginger: 3 oz. chopped preserved ginger and 1 teaspoon brandy.

Chocolate: 1–2 oz. cocoa powder.

Ethereal Pudding

SCOTCH PUDDING

8 oz. Cakeoma
2 oz. margarine
2 medium-sized apples, sliced
1–2 oz. chopped preserved ginger
2 egg yolks (or 1 egg)
1–2 tablespoons milk
2 tablespoons syrup

Sieve the Cakeoma, rub in the margarine and add the apple and ginger. Mix with the beaten egg yolks and the warmed milk and syrup to a stiff consistency, and steam for 2–2½ hours.

APPLE AND CURRANT PUDDING

3 oz. suet
2 medium-sized cooking apples, chopped
2 oz. currants
8 oz. Cakeoma
A pinch of salt
Grated rind and juice of 1 lemon
1 egg
About 1–2 tablespoons milk

Mix the suet, apples and currants with the sieved Cakeoma and salt. Add the lemon rind and juice, the beaten egg, and sufficient milk to give a stiff consistency. Steam for about 2–2½ hours, and serve with a sweet sauce.

MINCEMEAT PUDDING

3 oz. shredded suet
8 oz. Cakeoma
A pinch of salt
6 oz. mincemeat
¼ pint milk (approx.)

Mix the suet with the sieved Cakeoma and salt, add the mincemeat and stir in sufficient milk to make a stiff paste. Boil or steam for about 2½ hours. Serve with a sweet sauce.

ETHEREAL PUDDING

4 oz. suet
8 oz. Cakeoma
A pinch of salt
2–3 eggs
1–2 tablespoons milk if necessary
2 oz. raisins
2 oz. currants
½ oz. chopped candied peel
2–3 tablespoons apricot jam

Add the suet to the sieved

Apple and Currant Pudding

Cakeoma and salt. Beat the eggs and add to the dry ingredients, with sufficient milk to give a stiff consistency. Put the prepared fruit and peel into the bottom of a well-greased pudding basin, and place half the mixture on top. Spread with apricot jam, then fill up with the remaining mixture. Steam for about 2 hours, and serve with a sauce.

BAKED APPLE PUDDING

3–4 medium-sized apples
1–2 oz. sugar
A little grated nutmeg
2 oz. margarine
8 oz. Cakeoma
1 egg
2–3 tablespoons milk

Stew the apples in the sugar and flavour with grated nutmeg. There should be sufficient apple to cover the bottom of a pie dish to a depth of about 1 inch. Rub the margarine into the sieved Cakeoma and mix with the egg and sufficient milk to give a soft dropping consistency. Put this mixture on top of the apples while they are still hot, and bake in a moderately hot oven (400° F.) for 30–40 minutes. Sprinkle with sugar before serving.

ORANGE PUDDING

3 oz. margarine
8 oz. Cakeoma
Grated rind of 2 oranges
2 eggs
2 tablespoons orange juice

Rub the margarine into the sieved Cakeoma. Add the grated orange rind and stir in the well beaten eggs and the orange juice, then steam for about 2 hours. Serve with orange or a sweet sauce.

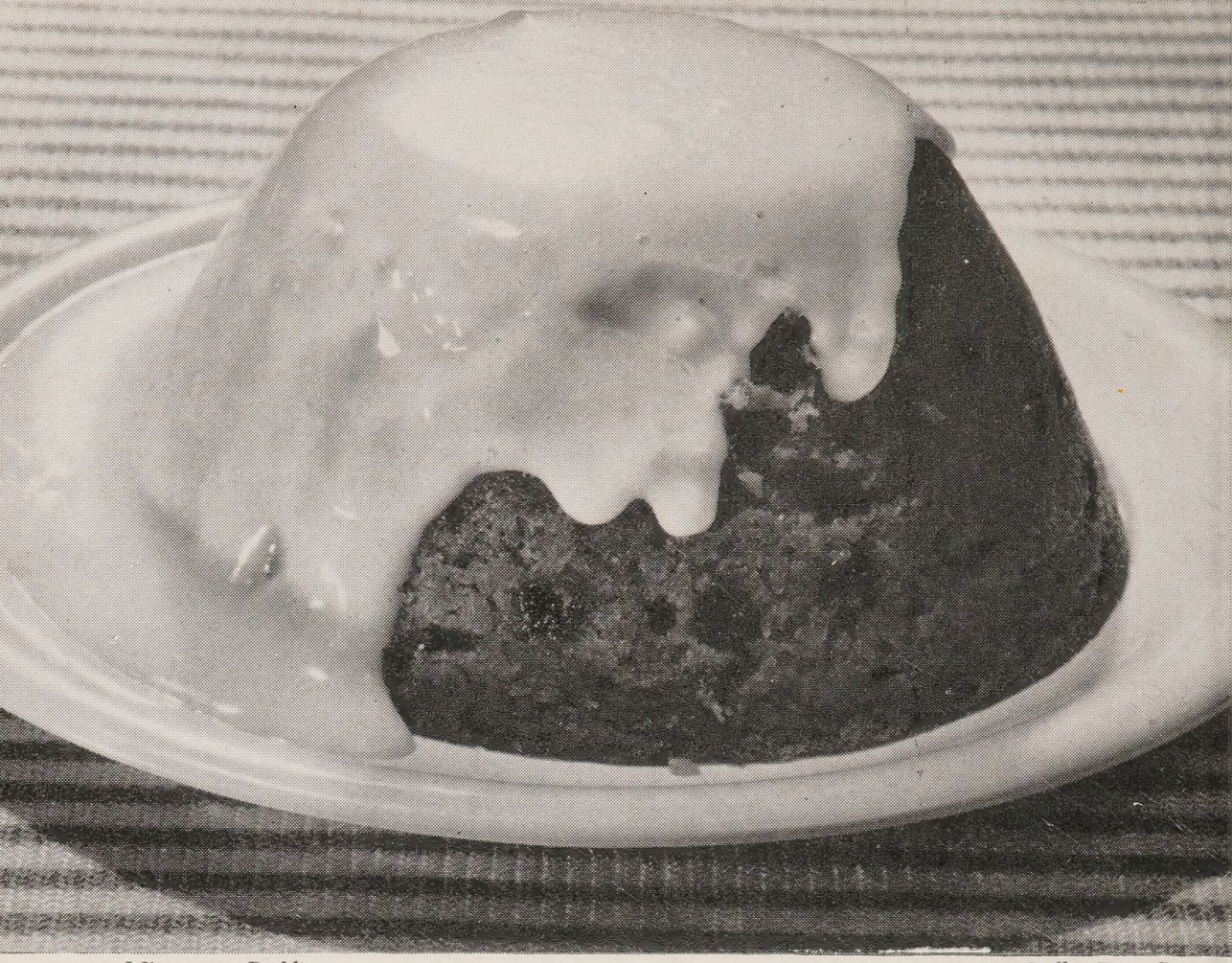
MARLBOROUGH PUDDING

2 oz. suet
4 oz. chopped dates
8 oz. Cakeoma
A pinch of salt
1 egg
1 dessertspoon syrup
3–4 tablespoons milk

Mix the suet and dates with the sieved Cakeoma and salt. Beat the egg, warm the syrup with a little milk, and add to give a stiff consistency. Steam for about 2½ hours. Serve with Cakeoma custard.

ABOVE: *Orange Pudding*

BELOW: *Baked Apple Pudding*



ABOVE: *Mincemeat Pudding*

BELOW: *Coffee Date Sponge*

Gooseberry Pudding

COFFEE DATE SPONGE

8 oz. Cakeoma
2 oz. margarine
1 egg
About 3 tablespoons milk
2–4 teaspoons coffee essence
3 oz. chopped dates

Sieve the Cakeoma, rub in the margarine, beat in the egg and mix with the milk to make a soft dropping consistency, beating well. Divide the mixture into two and add the coffee essence to one half. Arrange the mixture in layers, sprinkling the dates in between, and steam for about 1½ hours.

GOOSEBERRY PUDDING

1 lb. Cakeoma
4 oz. margarine
2 eggs
Water, if necessary
1–1½ lb. gooseberries (stewed if hard)
3 tablespoons sugar

Sieve the Cakeoma and rub in the margarine. Mix with the beaten eggs (and water if necessary) to a stiff consistency. Knead, roll out, and line a basin with the pastry, reserving a third for the top. Fill with the gooseberries and sprinkle with the sugar. Cover with the remaining pastry and steam for about 1½–2 hours, or bake in a pie dish in a moderate oven (375° F.) for about 30 minutes. Serve with a sauce.

COMMODORE PUDDING

2 oz. margarine
2 eggs
2 oz. Cakeoma
½ pint milk

Melt the margarine, beat and stir in the eggs, then add the sieved Cakeoma gradually, and mix well. Stir in the milk gradually. Half-fill a greased soufflé dish, and bake in a moderately hot oven (400° F.) for ½–¾ hour. Serve at once.

COFFEE PUDDING

3 oz. margarine
8 oz. Cakeoma
1 egg
About 1–2 tablespoons milk
2 tablespoons coffee essence

Rub the margarine into the sieved Cakeoma. Add the beaten egg and the milk, with the coffee

Steamed Cup Puddings

essence dissolved in it; the mixture should be of a soft dropping consistency. Beat well, and steam for about 2 hours. Serve with a sauce. Alternatively, this pudding may be baked in a moderate oven (375° F.) for about 40–50 minutes.

STEAMED CUP PUDDINGS

2 oz. margarine
8 oz. Cakeoma
2 eggs
1–2 tablespoons milk
4–5 tablespoons jam
Sugar

Rub the margarine into the sieved Cakeoma. Mix with the beaten eggs and milk to a soft dropping consistency, and beat well. Fill individual cups or moulds with alternate spoonfuls of the mixture and the jam, and steam for about ¾ hour. Turn out, dust with sugar, and serve with a sauce.

FRUIT CRUMBLE

1 lb. apples or other fruit
1–2 oz. sugar
A little water
2½ oz. margarine
8 oz. Cakeoma

Slice the fruit and lay it in a pie dish with the sugar and a very little water. Rub the margarine very finely into the sieved Cakeoma, mix well, and sprinkle thickly over the fruit. Bake in a moderately hot oven (400° F.) for about 20–30 minutes, until the fruit is tender.

WALNUT PUDDING

8 oz. Cakeoma
2 oz. margarine
2 oz. chopped walnuts
4 oz. chopped dates
1 egg
About 5 tablespoons milk

Rub the margarine into the Cakeoma and add the remaining ingredients to give a soft dropping consistency. Beat well, and steam for about 2 hours. Serve with a sauce.

COCONUT PUDDING

3 oz. margarine
8 oz. Cakeoma
4 oz. desiccated coconut
2 oz. sultanas
1 egg
½ pint milk

Rub the margarine into the sieved Cakeoma and mix in the

American Apple Pudding

coconut and sultanas. Stir in the beaten egg and sufficient milk to make a soft dropping consistency, and beat well. Steam in a greased basin for about 1½–2 hours or in individual cups or moulds for about ¾ hour. Alternatively, put in a greased pie dish, grate a little nutmeg over, and bake in a moderate oven (375° F.) about ¾ hour.

WHITEFRIARS PUDDING

1 good-sized carrot, cooked
4 oz. chopped suet
1 small apple, chopped
1 tablespoon syrup
8 oz. Cakeoma
A pinch of salt
4 oz. currants and raisins
About 4 tablespoons milk

Sieve the carrot. Add the suet and apple to syrup, mixing well. Add the sieved Cakeoma and salt, with the fruit and milk to give a stiff consistency, then boil for about 2 hours. Serve with sauce.

WINDSOR PUDDING

2 apples (about ½ lb.)
½ a lemon
2 oz. suet
8 oz. Cakeoma
A pinch of salt
1 egg
1–2 tablespoons milk

Peel and core the apples and chop them small. Grate the lemon rind and squeeze out the juice. Mix the suet with the sieved Cakeoma and salt. Beat the egg and add to the other ingredients, then mix all together to a stiff consistency, and steam for 2–2½ hours. Serve with sauce.

AMERICAN APPLE PUDDING

8 oz. Cakeoma
A pinch of salt
2½ oz. margarine
1–2 tablespoons milk
2 medium-sized apples
1 tablespoon syrup
3 tablespoons water

Sieve the Cakeoma and salt. Rub in the margarine and mix with a little milk to form a coarse, crumb-like mixture. Place the peeled, cored and sliced apples at the bottom of a greased pie dish, with the syrup and water, and sprinkle the crumb mixture on top. Bake in a moderate oven (375° F.) for 30–40 minutes. Serve upside-down.

SPECIAL OCCASION PUDDINGS AND SWEETS

CHRISTMAS PUDDING

8 oz. Cakeoma
½ teaspoon mixed spice
¼ teaspoon salt
4 oz. suet
1 medium-sized carrot, grated
1 medium-sized apple, chopped
1–2 lb. mixed dried fruits
1½ oz. chopped almonds
3 eggs
1 wineglass of brandy or rum
A little milk to mix, if necessary

Mix all the dry ingredients, the chopped suet, carrot, apple and prepared fruit and nuts. Beat the eggs, and add to the mixture. Add the spirit and stir well, using a little milk if necessary to mix to a stiff consistency. Boil in a 7-inch pudding basin for about 5 hours, store carefully, and when required for use, boil for a further 1½ hours. Serve with Hard Sauce—see recipe on page 43.

Christmas Pudding [36]

Baked Alaska

BAKED ALASKA

Sponge cake mixture (8 oz. Cakeoma, etc.—see page 14)
Ice cream
2 egg whites
¼ teaspoon cream of tartar
4 oz. caster sugar

Scoop out the centre of the cake, leaving the base about ½–1 inch thick, and pile some stiffly frozen ice cream in the centre. Whisk the egg whites with the cream of tartar until stiff, and fold in the sugar. Place the sponge on greaseproof paper laid on a baking sheet, and coat the outside with the meringue mixture, making sure that there is no cake or ice cream showing. Put into a very hot oven (500° F.) for 3–4 minutes, until the meringue is lightly coloured. Serve at once.

PINEAPPLE PUDDING

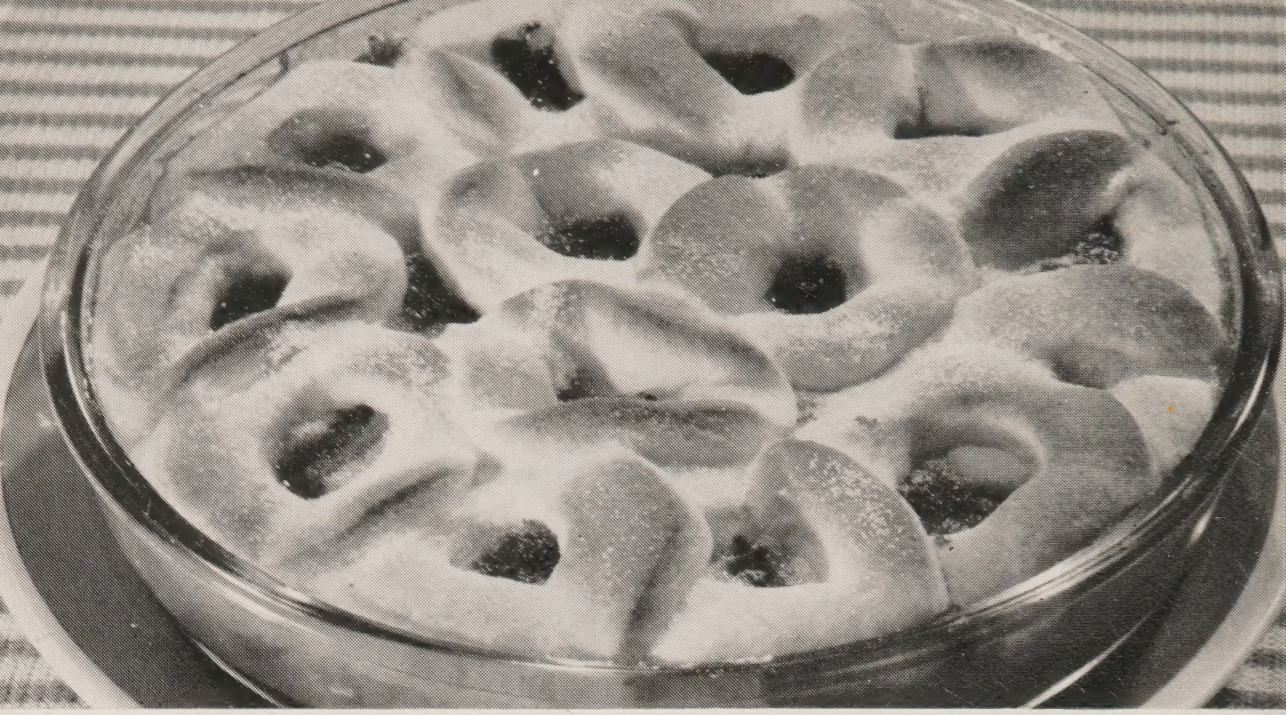
8 oz. Cakeoma
3 oz. margarine
1 egg
1–2 tablespoons pineapple juice
A small tin of pineapple

Sieve the Cakeoma and rub in the margarine. Beat the egg and stir into the mixture, adding enough juice to give a soft dropping consistency; beat well. Put some of the pineapple in the bottom of a greased basin, then half the mixture, the remaining pineapple, and finally the remaining mixture. Steam for about 1½–2 hours. Serve with a pineapple sauce, made by thickening the juice with cornflour.

FRUIT SPONGE RING

Sponge cake mixture (8 oz. Cakeoma, etc.—see page 14)
1 medium-sized tin of fruit
¼ pint fruit juice
1 teaspoon cornflour
Colouring
Lemon juice
Whipped cream

Bake the sponge cake in a sponge flan tin in a moderate oven (350° F.) for about ¾–1 hour. When cold, fill with the fruit, reserving a little for decoration. Thicken the juice slightly with cornflour, and add colouring and a squeeze of lemon juice. Pour over the fruit, and when cold decorate with whipped cream and the remaining fruit.



Rhubarb Ring Pie

PEAR UPSIDE-DOWN PUDDING

3 oz. margarine
1 lb. cooking pears
1 egg
8 oz. Cakeoma
1 oz. cocoa
About $\frac{1}{4}$ pint milk
$\frac{1}{2}$ pint fruit juice
1 teaspoon arrowroot or cornflour

This pudding may either be steamed or baked, so prepare a basin or dish by coating it with 1 oz. melted margarine. Lightly stew the fruit and put it into the basin or dish. Cream the remaining margarine and beat in the egg. Sieve together the Cakeoma and cocoa and stir into the creamed mixture, adding sufficient milk to give a soft dropping consistency. Put this mixture on top of the fruit, and steam for about $1\frac{1}{2}$–2 hours, or bake in a moderate oven (375° F.) for about $\frac{3}{4}$–1 hour. Turn out, and serve with a sauce made from the thickened fruit juice.

Pear Upside-down Pudding

Adam's Pudding

RHUBARB RING PIE

1 lb. rhubarb
½ teaspoon mixed spice
¼ teaspoon ground ginger
A little grated lemon rind
2 tablespoons golden syrup
2 oz. mixed dried fruit
2 tablespoons water
8 oz. Cakeoma
2 oz. margarine
1 egg yolk
Caster sugar

Cut the prepared rhubarb into 1-inch lengths and arrange in a greased pie plate. Sprinkle with the spices and lemon rind, cover with the golden syrup and prepared dried fruit and add the water. Put it into a moderate oven (375° F.) to soften the fruit slightly while preparing the biscuit rings. Sieve the Cakeoma, rub in the margarine and mix with the egg yolk and water to a stiff dough. Cut into rings, using 2½-inch and 1-inch cutters; if preferred, shape with the hands. Put the rings on top of fruit and

Pineapple Pudding

cook in a moderately hot oven (425° F.) for about 15 minutes, until the rings are golden-brown and crisp, and the fruit tender. Serve liberally sprinkled with caster sugar. If desired, a little sugar and some mixed spice may be added to the biscuit ring mixture before baking.

CHERRY NESTS

Basic cake (1 lb. Cakeoma, etc.)
1 tin of cherries (15 oz. size)
¼ pint cherry juice flavoured with sherry
1 teaspoon cornflour
1 teaspoon water
2–3 tablespoons whipped cream
Chopped red jelly (optional)

Slice the top off the cake thinly and cut the cake into two layers. Then, using a 3-inch fluted cutter, cut four rounds, and remove the centres with a 2-inch cutter, leaving some cake at the bottom. Pile the cherries into the centre of each round. Bring the juice and sherry to the boil, and thicken with the cornflour, previously blended with a little water; cook for a few minutes. Cool, spoon a little over each pile of cherries and decorate with whipped cream, or serve surrounded by chopped jelly.

ADAM'S PUDDING

Cakeoma shortcrust pastry (half quantities given on page 25)
½ lb. apples
1 dessertspoon sugar
2 oz. margarine
2 eggs
1 dessertspoon cream or top of the milk
4 oz. Cakeoma
A pinch of salt
1 tablespoon milk, if necessary

Line a pie dish with the pastry. Peel, core and stew the apples, then mix with the sugar, ½ oz. margarine, 1 egg and the cream, and pour into the dish. Sieve the Cakeoma and salt, and rub in 1½ oz. margarine. Add 1 beaten egg and milk to give a soft dropping consistency, beat well, then place on top of the apple mixture, and bake in a moderately hot oven (400° F.) for about 30 minutes. This dish may be served with a meringue topping, if desired.

SPONGE CAKE FLAN

Sponge cake mixture (8 oz. Cakeoma, etc.—see page 14)
Jam
Fresh or tinned fruit
½ pint jelly

Grease an 8-inch sponge flan tin and dust it with flour. Pour in the sponge mixture and tip the tin so that the mixture goes right to the edges. Bake in a moderately hot oven (425° F.) for about 15–20 minutes. Cool on a wire tray, then spread with jam. Cover with some fresh fruit or well-drained tinned fruit, and pour over a thin layer of jelly (made from fruit juice) when this is cold but not quite setting.

PEACH LAYER PUDDING

8 oz. Cakeoma
4 oz. margarine
2 oz. breadcrumbs
1 egg
1–2 tablespoons milk
1–2 tablespoons golden syrup
Tinned or bottled peaches
½ pint peach syrup
1 teaspoon cornflour

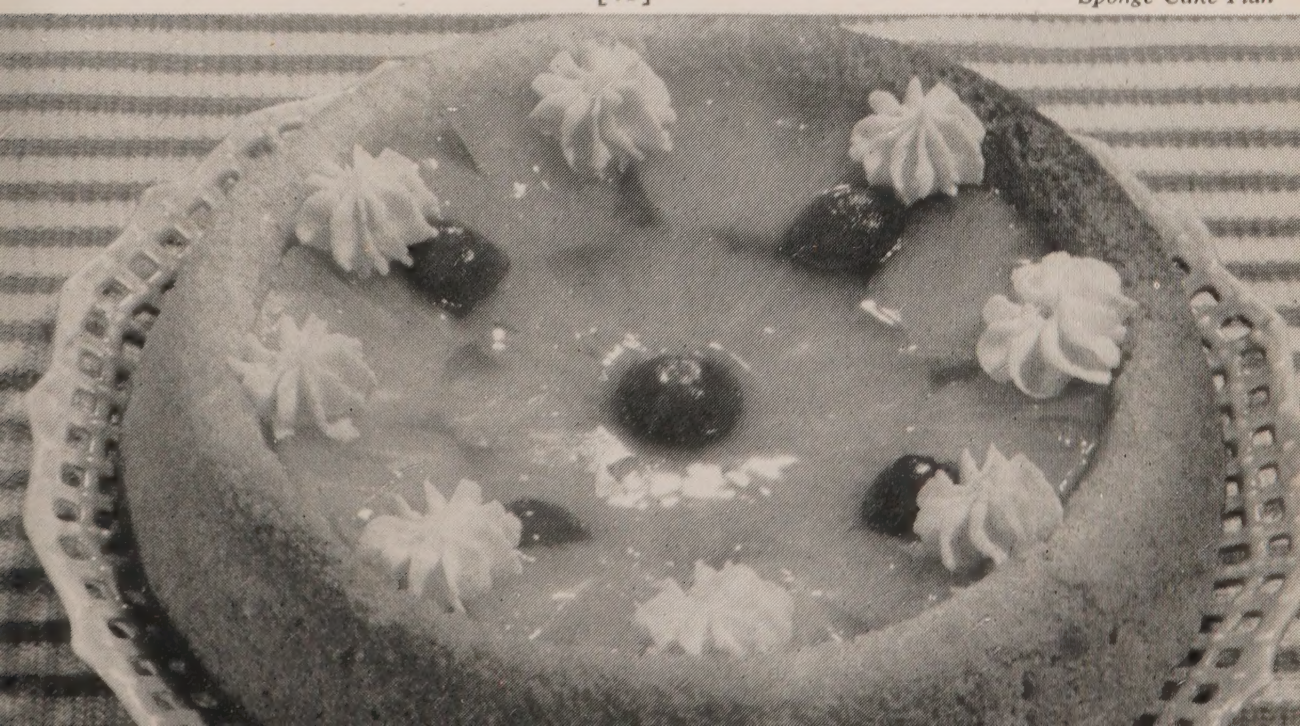
Sieve the Cakeoma, rub in the margarine and add the breadcrumbs. Mix to a stiff consistency with the egg and milk. Grease a pudding basin and put the syrup at the bottom, arrange over it a circle of sliced peaches, next a layer of the pudding mixture, then a second layer of fruit, and finally a layer of mixture. Steam for about 1½–2 hours. Serve with a sauce made with the fruit syrup and cornflour (or arrowroot).

TART OF MIXED WINTER FRUITS

½ lb. prunes
½ pint water
1 lb. cranberries
1 lb. apples
4 oz. sugar
Cakeoma cinnamon shortcrust pastry (half quantities given on page 25, with ½ teaspoon ground cinnamon)
Caster sugar and cream to serve

Wash the prunes and soak them in the water (overnight if possible). Pick over the cranberries, and core, peel and slice the apples. Put the fruit and water into a saucepan,

Sponge Cake Flan



cover, and stew for about ½ hour. Add the sugar, and continue stewing until the fruit is tender. Remove the prune stones and pour the fruit into a deep pie plate, straining off a little of the juice if necessary. Make the pastry, adding the cinnamon to the flour, roll out, and cover the fruit. Bake in a moderately hot oven (400° F.) for about 20–30 minutes. Dust with caster sugar, and serve hot or cold, with cream.

CHOCOLATE CREAM TRIFLES

Plain cake (see page 8)
¼ pint milk, sherry or fruit juice
3 oz. vanilla chocolate or 1 tablespoon cocoa
½ pint milk
3 egg yolks
1–2 tablespoons sugar
2–3 tablespoons whipped cream
Chocolate vermicelli

Crumble the cake, put it in the bottom of four sundæ glasses or a glass dish, and moisten with the liquid. Shred or break the chocolate into small pieces and dissolve in a little of the milk (or blend the cocoa with a little of the milk). Add the rest of the milk, and bring just to the boil. Beat the egg yolks and sugar, and pour the chocolate mixture on to them, stirring all the time. Heat very gently, but on no account allow the mixture to become too hot. Pour into the glasses, and when cold add the cream and chocolate vermicelli.

DATE AND NUT PUDDING

8 oz. Cakeoma
2½ oz. margarine
1 teaspoon ground cinnamon
5 oz. chopped dates and nuts
2 medium-sized apples, grated
¼ teaspoon bicarbonate of soda
1 teaspoon milk

Topping

1 tablespoon chopped dates and nuts
1 dessertspoon sugar
½ teaspoon ground cinnamon

Sieve the Cakeoma and rub in the margarine. Add the cinnamon, dates and nuts and mix in the apple. Dissolve the bicarbonate of soda

Chocolate Cream Trifles

in the milk; add to the mixture and beat well for about 5 minutes. Put into a prepared fireproof dish. Mix the ingredients for the topping together, sprinkle over the surface, and bake in a moderate oven (350° F.) for about 1½ hours. Serve with a sweet sauce.

SWEET SAUCES

CAKEOMA SAUCE

½ oz. margarine
2 tablespoons Cakeoma
½ pint milk
1–2 tablespoons sugar

Melt the margarine, blend with the Cakeoma, and cook for a few moments. Stir in the milk slowly, add the sugar, bring to the boil and cook for about 2 minutes.

Variations.
Add one of the following flavourings:

Coffee: 2–3 teaspoons coffee essence.

Brandy: 1–2 tablespoons brandy.

Lemon: 1 tablespoon lemon juice and a little grated lemon rind.

Chocolate: blend about 2 teaspoons cocoa with the Cakeoma, or dissolve 2 oz. chocolate in the milk, and add a few drops of vanilla essence.

HARD SAUCE

4 oz. unsalted butter or margarine
2 oz. caster sugar
1 tablespoon ground almonds (optional)
1 tablespoon sherry
1 dessertspoon brandy

Cream the butter and sugar until light-coloured and fluffy, then beat in the ground almonds. Keep cool until required, and just before serving, beat in the sherry and brandy drop by drop.

FOAMY SAUCE

2 egg whites
2 oz. caster sugar
¼ pint milk
1 lemon

Whisk the egg whites, add the sugar and whisk again. Boil the milk and pour over the eggs and sugar, stirring all the time. Stir in the grated rind and the juice of a lemon, and serve hot.

ORANGE SAUCE

¼ pint cold water
2 oranges
2 tablespoons golden syrup
1 dessertspoon cornflour

Bring the water and grated orange rind to the boil, and cook for 5 minutes. Strain, and add the golden syrup and the strained orange juice, and thicken with the cornflour, blended with a little of the juice.

JAM SAUCE

2 tablespoons jam
¼ pint boiling water
A few drops of lemon juice

Mix the jam with the water and lemon juice, and strain before serving.

Marmalade Sauce may be made in a similar way by substituting marmalade for jam. To make Syrup Sauce, use equal quantities of golden syrup and water.

BUTTERSCOTCH SAUCE

4 oz. granulated sugar
¼ pint boiling water
1 oz. margarine
1–1½ tablespoons Cakeoma
¼ pint milk

Put the sugar into a thick saucepan and heat gently; shake the pan a little during the cooking, to prevent uneven browning, but do not stir. When the sugar is quite liquid and of a light brown colour, remove from the heat, cool slightly, and add the boiling water by degrees. Return the pan to the heat and simmer until the caramel is dissolved, then set it aside. Melt the margarine, add the Cakeoma to make a roux, and stir in the milk by degrees. Add the caramel, bring to the boil, stirring, and cook for about 3 minutes. Serve the sauce either hot or cold.

HELPFUL TABLES

BAKING TEMPERATURE

Oven temperatures must be exact. Too hot an oven will cause the top to crack and peak; the hard crust on the outside will prevent the cake from rising, and the inside will be close and compact. Too slow an oven will do less harm, but the cake will take longer to cook and will become dry. Remember, if the quantities are doubled, a slightly slower oven, a lower shelf and a longer cooking time will be required.

The temperature needed for baking various types of cakes and puddings is given in the following table. See also the table showing the oven temperatures corresponding to the various descriptions (e.g. moderate) used in this book.

Type of Cake or Pudding	*Oven Temperature*
Rich Fruit Cake	325°–350° F.
Madeira Cake	350°–375° F.
Sandwich Cake	350°–400° F.
Sponge Cakes	400° F.
Small Cakes	400° F.
Gingerbread	350° F.
Shortbread	325° F.
Biscuits	325°–400° F.
Scones	450° F.
Shortcrust Pastry	375°–400° F.
Baked Puddings	375°–400° F.

OVEN TEMPERATURES

Oven heats in the recipes in this book are described by such terms as " Slow," " Hot," etc., and the table opposite gives corresponding temperatures, also settings for the standard thermostats fitted to modern cookers. If in doubt about settings, you can ask for advice from your electricity or gas showrooms.

Oven description	*Approx. temp. and electric oven setting*	*Standard gas thermostat*
Very slow	250° F., 275° F.	¼, ½
Slow	300° F., 325° F.	1, 2
Moderate	350° F., 375° F.	3, 4, 5
Moderately hot ..	400° F., 425° F.	6, 7
Hot to very hot ..	450° F., 475° F.	8, 9

HOMELY MEASURES

Liquids

½ pint milk bottle	=	½ pint (10 fl. oz.)
1 glass	=	1½ gills (7½ fl. oz.)
1 teacup	=	¼ pint
1 American cup	=	about 1¼ gills (8 fl. oz.)
1 B.S.I. cup	=	½ pint (10 fl. oz.)

Dry ingredients	*B.S.I. cup oz.*	*Level B.S.I. tablespoon to 1 oz.*
Cakeoma, unsifted..	6	2½
Flour, unsifted ..	5	3
Sugar, granulated ..	8	1½–2
Sultanas, raisins ..	6	2
Cocoa	4	3

Note: All measures are level.

CAKE TINS

Baking sheets should be 2 inches narrower and shorter than the oven. To save time, small cakes and biscuits can be placed on aluminium foil. This can then be removed when the cakes are cooked, and another sheet put into the oven.

Generally speaking, unless otherwise stated, 7-inch cake tins have been used in the recipes in this book. Prepare the tins as follows:

Large Rich Cakes : Grease, and line bottom and sides with greaseproof paper.

Plain Cakes : It is generally sufficient to line the bottom only, or to use a loose-bottomed tin.

Sponge Cakes : Grease the tins and dust with 1 teaspoon caster sugar and 1 teaspoon cornflour mixed.

Small Cakes : If paper cases are used, put two together, or put in patty tins in order that they keep their shape. When baking sheets are used (e.g. for rock cakes), grease only the spots where the cakes are to be dropped.

Scones : Flour the baking sheet.

Biscuits : Grease the baking sheet.

GENERAL DIRECTIONS FOR "CAKEOMA" CAKES

Most cakes made with "Cakeoma" require no sugar or baking powder.

Always make sure the oven is the correct heat before mixing the cake.

Mixing the Cake: **Exact directions for mixing are given with each recipe, and in order to get the best results, it is important to follow these exactly—for instance, beat the cake mixture for a full 5 minutes when this is stated, otherwise you may get a cake which has sunk in the middle, or in which most of the fruit is at the bottom; puddings also should be well beaten.**

Consistency of Mixture: A guide as to the amount of milk required is given in the recipes: the exact measure cannot be stated since variation in the size of the eggs affects the amount used. The consistency of the mixture is described, and directions regarding this point should be followed.

Economy in Recipes: The recipes have been divided into everyday types and those suitable for parties or special occasions. Margarine has been used throughout, although of course butter could be substituted. Many brands of margarine are soft in consistency, and are therefore best kept in a cold place before being rubbed in.

Preparing Fruit: Wash it thoroughly, removing stalks, and take out any stones with a small knife or with the fingers. Dry in a cloth, or spread out on a tin in a warm place. Alternatively, put the fruit on a sieve with some flour, and rub thoroughly.

Putting the Mixture in the Tin: After placing the bulk of the mixture in the tin, clear the bowl with a spatula. Tap the tin gently on the table to shake the mixture down, and smooth the top, making a slight depression in the centre.

Placing Cakes in Oven: Arrange the shelves before the oven is heated and make sure that they are quite level. Bake small cakes, biscuits and pastry near the top of the oven, plain and fruit cakes lower down, and rich cakes on a low shelf. Some ovens have side and some back heat; in either case, it is generally advisable to place the cakes in a central position.

Oven Temperature: The oven temperature is stated in each recipe by means of a description and temperature, e.g. moderate oven (350° F.). Those using a gas oven can find the setting from the table on page 45.

Avoid opening the door during the first part of the cooking, as it causes the temperature to fall quickly.

Times of Baking: Approximate times are given, since some ovens brown more quickly than others, and an oven which has already been in use for some hours may have the same effect.

To Test when a Cake is Cooked: Gently press the cake; if done, it will feel firm to the touch. With large cakes, it is important to press the centre. There should also be some shrinkage from the sides of the tin. Another method is to insert a skewer or knitting needle in the centre of the cake; it should come out clean if the cake is cooked.

To Remove Cake from Tin: Allow it to cool for a short while, then tip the tin over on to a clean cloth, remove the paper, and place the cake right side up on a wire tray.

INDEX

Adam's Pudding, 40
All Hallowe'en Cake, 19
Almond Paste, 23
Alphabet Bricks, 22
American Apple Pudding, 35
  Doughnuts, 3
Apple Puddings, 29, 30, 35
Australian Almond Cake, 10

Baked Alaska, 37
  Apple Pudding, 30
Baking Cakes, 44–45
Banana Filling, 24
Battenberg Cake, 13
Birthday Cake, Children's, 20
Biscuits, 4–7
Blondin Tart, 25
Brandy Sauce, 43
Butter Filling, Lemon, 7
  Cream, 24
Butterfly Cakes, 1
Butterscotch Meringue Pie, 26
  Sauce, 44

Cake Fillings, 24
  Icings, 23–24
  Making, 46
  Tins, 45
Cakeoma Sauce, 43
Caramel Frostings, 7, 24
  Sponge Cake, 14
Cherry Cake, 8
  Nests, 40
Children's Cakes, 20–22
Chocolate Cakes, 8, 10, 13, 22
  Cream Trifles, 42
  Pudding, 27, 28
  Sauce, 44
  Whirligigs, 7
Christmas Cake, 16
  Pudding, 36
Citron Fingers, 7
Coconut Cake, 8
  Pudding, 34
Coffee Date Sponge, 33
  Pudding, 33
  Sauce, 43
Commodore Pudding, 33
Cookies, Lemon, 6
Cream Baskets, 1
  Chocolate Trifles, 42
Crumb Nut Cake, 15

Date and Nut Pudding, 42
  Coffee Sponge, 33
Doughnuts, American, 3
Dripping Cake, 9

Ethereal Pudding, 29

Fig Cake, 8
Foamy Sauce, 43
Fresh Fruit Pudding, 27
Frostings, Cake, 24
Fruit Crumble, 34
  for Cakes, 46
  Puddings, 27, 28, 34
  Sponge Ring, 37
  Strips, 26
  Tart, Winter, 41

Gâteaux, 11, 17
Genoa Cake, 9
Ginger Biscuits, 4
  Pudding, 27, 28
Gingerbread, 13
Glacé Icing, 23
Gooseberry Pudding, 33

Hallowe'en Cake, 19
Hard Sauce, 43
Honey Bear Tart, 26
  Biscuits, 6
  Buns, 2
Hot Milk Sponge Cake, 15

Icings, Cake, 23–24

Jam Buns, 2
  Puddings, 27, 28
  Sandwich, 14
  Sauce, 43

Lemon Butter Filling, 7
Cake, 8
Caramel, 7
Cookies, 6
Sauce, 43
Lunch Cake, 8

Madeira Cake, 8
Marlborough Pudding, 30
Marmalade Pudding, 27, 28
Sauce, 43
Mincemeat Pudding, 29
Mushroom Cakes, 2

Neapolitan Cake, 9
New Year's Cake, 17
Nut Crumb Cake, 15
Tart, 25

Orange Cake, 8
Filling, 24
Frosting, 24
Pudding, 30
Sandwich, 14
Sauce, 43

Parkin, 4
Pastry, Shortcrust, 25
Peach Layer Pudding, 41
Pear Upside-down Pudding, 38
Pineapple Upside-down Cake, 12
Pudding, 37
Plain Cake, 8
Puddings, Everyday, 27–35
Special Occasion, 36–43

Queen Cakes, 1
Quick Caramel Frosting, 24

Rhubarb Ring Pie, 39
Rock Cakes, 2
Roly-poly, Jam, 28
Royal Icing, 23

Sandwich, Jam, 14
Orange, 14
Strawberry, 18
Sauces, Sweet, 43–44
Scones, 3
Scotch Pudding, 29
Seed Cake, 8
Seven-minute Icing, 23
Shortbread, 3
Shortcrust Pastry, 25
Simnel Cake, 17
Snowman Cake, 20
Sponge Cake Flan, 41
Ring, Fruit, 37
Cakes, 14–15
Coffee Date, 33
Steamed Puddings, 27–35
Strawberry Gâteau, 11
Sandwich, 18
Suet Puddings, 27–35
Swedish Tea Cake, 12
Syrup Puddings, 27, 28
Sauce, 43

Tamesis Nut Tart, 25
Tart, Blondin, 25
Honey Bear, 26
of Mixed Winter Fruits, 41
Tamesis, 25
Temperatures, Baking, 44–45
Tennis Cake, 18
Trifles, Chocolate Cream, 42

Upside-down Cake, Pineapple, 12
Pudding, Pear, 38

Valencia Cake, 8
Valentine Gâteau, 17

Walnut Cake, 10
Pudding, 34
Wedding Cake, 19
Whitefriars Pudding, 35
Wimbledon Fruit Strips, 26
Windsor Pudding, 35
Wine Biscuits, 5
Winter Fruit Tart, 41

Yule-tide Log, 17

Printed by Sir Joseph Causton & Sons, Ltd., London and Eastleigh.

CAKEOMA

THE GREATEST NAME IN CAKE MIXES

The original quick and easy mix for all cakes and puddings. Available in 8 oz. and 16 oz. sizes.

Other Cakeoma successes !

Cakeoma Tea Cake Mix. Specially blended to make 20 delicious tea cakes. Complete with baking cases and fruits for decorating.

Cakeoma Iced Chocolate Layer Cake Mix. All dry ingredients and even icing sugar and glacé cherries included for making a delicious chocolate layer cake, or 18 chocolate cup cakes.

Cakeoma Sponge Mix. Specially balanced to give feather-light sponge cakes.

The New CAKEOMA REGD.

RECIPE BOOK